

**ABSTRACT**

A process for conditioning and conservation of meat products for long periods of time, without the need of a cold chain, with the process comprising the following steps:

a) Injecting each piece of meat with a brine solution containing NaCl in at least a concentration to reach a maximum of 20% of the weight of the injected piece of meat;

b) Massaging the injected pieces of meat for 8 to 24 hours under a reduced pressure of between 10 and 15" HG and a reduced temperature of between 0°C and 3°C;

c) Introducing each piece of meat into a sealed bag made of an impervious polymer, and subjecting the batch of meat cuts to a cooking process in hot water until reaching a temperature of 70°C to 85°C measured in the core of the biggest piece of meat for a time of 15 to 30 minutes;

d) Removing the bags with the meat from the cooking water, removing the meat from each bag and cooling the meat until reaching a temperature of about 26°C measured in the geometrical center of the pieces of meat;

e) Once the cooling step has finished, packaging each pre-cooked piece of meat in other bags apt for vacuum packaging;

f) Once the meat pieces are packaged, freezing the pieces to a temperature of about  $-14^{\circ}\text{C}$ ;

g) Subjecting the already packaged pieces of meat to an irradiation process until cumulating a minimum total dose of 15kGy.